

# NATIONAL CANNERS ASSOCIATION



## Information Letter



FOR N. C. A. MEMBERS

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### Valuation of Tomatoes for Customs Purposes

The customs duty on canned tomatoes and tomato products is on an ad valorem basis, and tomato canners are therefore interested in the valuation of such imported products for purpose of assessing duties.

The basis of appraisal at New York for tomatoes and tomato sauce in tins imported from Italy, according to information furnished by the Treasury Department, is the "export value". Duty is assessed on the wholesale market value of the merchandise in the principal markets of Italy (usually Naples), packed ready for shipment to the United States; this value includes the cost of all containers, tins and cases.

For customs purposes Italian currency is converted into United States money upon the basis of the exchange value of the lira published in the Weekly Treasury Decisions as of the date of exportation of the merchandise from Italy, that is, the date the exporting vessel sailed from that country.

The Treasury Department also furnished the appraised units of value for shipments of February and March. Peeled tomatoes, ordinary grades, were 62 lire per case of 24/1 tins, and 76 lire per case of 48/2 tins. The average value of the lira was 4.03 cents for February and 4.02 cents for March, according to the Department of Commerce, and these appraised values in U. S. money were, therefore, about \$2.50 per case of 24/1 tins and \$3.06 per case of 48/2 tins. Values for other grades as reported by the Treasury Department ranged from these figures to \$3 and \$4 per case, respectively, for the highest grades.

The appraised values of tomato sauce ranged from 200 lire per case of 200/4 tins to \$10 per case of 200/4 tins. At the average value of the lira previously quoted, 200 lire would be equivalent to \$8.05.

These values, the Treasury Department states, in many cases are higher than the price paid for the merchandise and are believed to fully cover the dutiable value of the merchandise.

#### Standards Recommended for Green Corn

The Department of Agriculture has announced the U. S. standards for green corn formulated by the Division of Fruits and Vegetables of the Bureau of Agricultural Economics and recommends them for voluntary adoption by the trade. The text of the U. S. standards for green corn follows:

"U. S. No. 1 shall consist of ears of green corn of similar varietal characteristics which are well trimmed, well developed and free from damage caused by disease, insects, mechanical or other means. Cobs shall be well filled with plump and milky kernels and well covered with fresh, green husks.

"In order to allow for variations incident to proper grading and handling, not more than ten per cent, by count, of any lot may be below the requirements of this grade.

"U. S. Fancy shall consist of ears of green corn which meet all the requirements of U. S. No. 1 grade except that the ears shall be free from insect injury instead of free from damage caused by insect injury.

"In order to allow for variations incident to proper grading and handling not more than 10 per cent, by count, of any lot may be below the requirements of this grade.

"Unclassified shall consist of green corn which is not graded in conformity with either of the foregoing grades.

"Definitions of terms as used in these grades:

" 'Similar varietal characteristics' means that the ears in any container are of similar color and character of growth. Ears of field and sweet corn or white and yellow corn shall not be mixed in the same container.

" 'Well trimmed' means that the ears are practically free from loose husks and the shanks are not more than three inches in length, but the shank shall not extend more than 1 inch beyond the point of attachment of the outside husk.

" 'Well developed' means that the ears are not stunted. Nubbins are not well developed ears.

" 'Damage' means injury from any cause which materially affects the appearance or edible quality of the ear. Ears showing

worm injury extending not more than 1½ inches from the tip of the cob shall not be regarded as damaged, but worm injury affecting kernels on other parts of the cob shall be considered as damaged.

"'Well filled' means that the rows of kernels show fairly uniform development, and that the appearance and quantity of the edible portion of the ear are not materially affected by poorly developed rows.

"'Plump and milky' means that the kernels are not shriveled or dented, but are well filled out and are juicy.

"'Fresh' means that the husks are not badly wilted, dried or turning yellow or brown."

#### Rate Hearing Postponed to June 28th

The Interstate Commerce Commission has postponed from May 19th to June 28th the hearing in Docket 17776, which involves the rates on canned foods from Central and Illinois Freight Association Territory to the Mississippi Valley. The hearing will be held on June 28th at 10 A. M., at the Great Northern Hotel in Chicago, before Examiner Jewell.

#### Warehouse Terms and Conditions Agreed Upon

At a general conference of representatives of shippers, bankers, railwaymen and warehousemen, held at the U. S. Department of Commerce on April 30, the proposed terms and conditions for the storage of goods in warehouses were finally revised and in their revised form unanimously approved by the conference. This action completes the work begun in September, 1924, when the first conference to consider standard conditions and forms for the warehouse industry was held. The face and size of the forms were adopted at this meeting, but it was decided that the terms would be made the subject of a later conference.

In January, 1925, the American Warehousemen's Association appointed a committee which revised the terms and conditions formulated at the first conference, and this committee met with representatives of bankers, shippers and railwaymen in November, 1925, at which conference the revised terms and conditions received approval with the exception of a few points. The Warehousemen's Association at its annual meeting in December adopted these terms and conditions with one slight modification. The conference on April 30 made some further revisions, and all interests are now in accord on the terms and conditions.

The next step to be taken by the Department of Commerce is to obtain from individual shippers, etc., their acceptance of the forms, terms and conditions.

Canners who are interested may obtain a copy of the terms and conditions by addressing the Secretary, Warehouse Conference, Department of Commerce, Washington.

#### Indicated Tomato Acreage

The U. S. Bureau of Agricultural Economics has issued a statement based on reports from 518 firms indicating that these firms intend to or have contracted for about 67 per cent of the acreage reported by them for 1925, and that they intend to pack about 78 per cent of the product packed last year. These 518 firms last year reported 219,548 acres, or about 66 per cent of the total acreage of tomatoes grown for manufacture.

The indicated total acreage for the present year (221,210 acres) is practically the same as that of 1920, and is the smallest since 1921. The Bureau notes that the indicated pack for 1926 is probably somewhat higher than it would be if several large tomato products firms who do not pack tomatoes as such were not included.

State	Firms Reporting	Comparison with 1925		Total Acreage 1925
		Intended Acreage Per cent	Intended Pack Per cent	
Arkansas .....	16	43	50	18,400
California .....	21	99	127	29,000
Colorado .....	5	59	76	3,000
Delaware .....	19	38	44	19,000
Illinois .....	9	67	105	6,800
Indiana .....	70	76	86	72,000
Iowa .....	11	76	80	3,700
Kentucky .....	8	57	63	8,200
Maryland .....	96	46	55	43,000
Michigan .....	10	82	77	2,600
Missouri .....	28	61	66	31,000
New Jersey .....	23	104	105	28,000
New York .....	23	84	91	13,100
Ohio .....	19	78	79	13,000
Pennsylvania .....	19	73	71	4,500
Tennessee .....	22	43	100	12,000
Utah .....	11	57	57	7,000
Virginia .....	83	29	39	12,300
Other States ...	25	62	87	4,000
Total.....	518	67	78	330,600

#### Labeling Sardines Packed in Oil

Canned sardines packed in any pure, wholesome, edible vegetable oil may be labeled under the Federal food and drugs

act as "Packed in Vegetable Salad Oil" or "Packed in Salad Oil" without specifying the exact oil employed, according to a ruling issued by the Bureau of Chemistry, U. S. Department of Agriculture, in a recent letter to the sardine canning industry.

This is a modification of a ruling issued in 1907 to the effect that the name of the specific oil used in packing sardines should be stated on the label. Previous to 1907 sardines had generally been packed in olive oil or peanut oil and the general expectation of the purchasing public in buying sardines was to receive a product packed in olive oil or peanut oil. At that time other types of vegetable oil were being introduced, especially in the packing of the American product, and it was held at that time that a label declaring the character of the oil used was necessary to prevent deception of the buyer.

Since 1907 cottonseed oil has become generally recognized as an excellent and wholesome medium for the packing of sardines and for use for a great many other food purposes, and in 1923 the term "Salad Oil" was recognized by the food officials as properly applicable to any edible vegetable oil. Officials of the Bureau of Chemistry say the expression "Packed in Vegetable Salad Oil" or "Packed in Salad Oil" used on sardines packed in cottonseed oil will no longer create deception or misapprehension in the minds of consumers as to the character of the oil used.

It is the opinion of the food officials that it will be an advantage to packers of sardines to make their labels specific in indicating the character of the oil used, but such statement will no longer be required. Whenever the character of the oil used is stated on the label, the product must be true to name, and the expressions "Vegetable Salad Oil" and "Salad Oil" can not be applied legally to oils of non-vegetable origin.

#### Reports Bill on Prison-made Goods

The House Committee on Labor has favorably reported the bill introduced by Representative Cooper, which would divest prison-made goods of their interstate commerce feature in such a way that these goods would be liable to the regulatory laws of the respective states. The Committee in its report holds that the proposed law would not interfere in any way with the regulation of convict labor within the states, nor would it affect the various questions that arise in the consideration of this problem. It would merely permit each state to be the judge of its own policy, the Committee believes, without hindrance or interference by any other state.

### Car Loadings Again Increase

Loading of revenue freight for the week ended on April 24 totaled 973,304 cars. This was an increase of 12,118 cars compared with the corresponding period last year and 94,917 cars over the corresponding week in 1924. Compared with the preceding week this year, the total for the week ended April 24 was an increase of 8,369 cars, gains being reported in the total loading of all commodities except coal, coke and merchandise and less than carload lot freight, which showed slight decreases.

### Decision on Canned Milk Rates

The rates on evaporated milk, in carloads and less than carloads from Greensboro, Md., to various interstate destinations are found unreasonable in a recent decision of the Interstate Commerce Commission, which has ordered the establishment by the carriers of rates on canned milk that do not exceed the rates contemporaneously maintained by them on like shipments of other canned foods from Greensboro to the same destinations.

### Tomato Pulp and the Federal Food and Drugs Act

During the last few months the Bureau of Chemistry has made a number of seizures of shipments of tomato pulp packed during 1925, on the ground that the pulp contained an excess of decomposed tomatoes.

For the detection of such decomposed tomatoes the Bureau uses the well-known Howard method, described in detail in Research Laboratory Bulletin No. 21-L. To keep themselves informed on the quality of their product, some manufacturers during the tomato season employ full-time analysts trained in this method. Others send samples representing their daily packs to commercial laboratories. In either case, they should bear in mind that the Howard method is based on a certain exact procedure, and if it is not carried out in the same manner as used in the Bureau, it is not only useless but may actually afford a manufacturer a false sense of security. It is the Laboratory's experience that the best results are secured by analysts who are employed by the canners, and who have been sent to the Association's Research Laboratory for training.

It is suggested that members who are following either of the above procedures send occasional samples to the Research Laboratory for check purposes.

The Laboratory has always advised manufacturers that, to assure a low microscopic count, adequate attention must be given to the sorting belt, the maintenance of sanitary conditions in the plant, and to prompt handling of the raw product. While too much attention should not be given to the microscopic count of the product, such a count does serve as a check on the work of the plant, and is sometimes the only measure the manager has of the efficiency of the sorting crew.

The Bureau of Chemistry has accomplished much constructive work in improving the quality of tomato pulp. Canners are advised to secure Bulletins 569 and 581 of the United States Department of Agriculture from the Superintendent of Documents, Government Printing Office, in Washington. The price of these bulletins is five cents each, in coin. If available, it is also recommended that canners read the article, "Some Pointers for Tomato Pulp Packers", by C. H. Stevenson of the Bureau of Chemistry, which appeared in the "Trade" of May 19, 1924, the "Canner" of May 17, 1924, and the "Canning Age" of June, 1924.

The difficulties in any one year in pulp packing are dependent largely on crop and weather conditions. In some years, the tomatoes are of such excellent quality that comparatively little attention and expense in sorting operations are necessary. In other years, under glut conditions, very great care is required. Realizing that under some unforeseen conditions that may exist during the rush season decomposed tomatoes may get into the pulp, this Association has for years urged the adoption of a coding system of the cans which would permit the subsequent separation of such pulp into the individual batches in which it was manufactured.

#### Are Canned Foods Green Vegetables?

Under the title "Are Canned Foods Green Vegetables," Dr. Walter H. Eddy of Columbia University contributes an interesting article to the May issue of *Modern Priscilla*. The article presents the results of experiments at Columbia University with which canners are already familiar. Dr. Eddy in concluding his discussion states:

"To return however to our original query we believe that the canning process because of its reduction of oxidation does entitle us to accept the canned product as a source of our green vegetables without serious loss of the remedial factors sought in these protective foods."

### Fertilizers for Special Crops

The Experiment Station at Madison, Wisconsin, has issued as Bulletin 383, an illustrated pamphlet of thirty pages entitled "Fertilizers For Special Crops," in which there are several paragraphs dealing especially with fertilizers for canning peas. Copies of the pamphlet may be obtained from the Station at Madison.

### Research in Canning Industry Reviewed

The New York Commercial for April 27 published the first of a series of articles by Mr. Hugh Farrell, Financial Editor of that paper, dealing with the subject of research. This first article is devoted entirely to the canning industry, and is an excellent popular summary of the results obtained from scientific investigations conducted through the agency of the National Cannery Association.

Last year the Chemical Foundation published in pamphlet form a series of articles by Mr. Farrell under the title "What Price Progress," dealing with chemical research as applied to industry. These articles originally appeared in the New York Commercial. The pamphlet has had a very wide distribution, and if the series now appearing in the Commercial is published in pamphlet form it will assure excellent publicity for the canning industry and its products.

### Navy to Buy Canned Salmon

The Navy Department is advertising for bids to be opened May 25 for 240,000 pounds of canned salmon. Copies of schedule 5339 on which to submit bids may be obtained from the Bureau of Supplies and Accounts, Navy Department, Washington.

### Scotch Market for Canned Foods

Although Scotland has no commercial canneries, it has an important preserving industry, the principal product of which is strawberry jam and marmalade. During the past year preserved fruits and marmalades to the value of about \$84,000 were shipped to the United States from the Glasgow consular district. Scotland has been a comparatively good market for American canned fruits and vegetables, but there is now a tendency to buy these products from colonial possessions, particularly Australia.